PROFESSIONAL
CF150

GILES & POSNER™

The art in party™

The Original
Chocolate Fondue

TABLE FOUNTAIN

USER GUIDE

Cordless

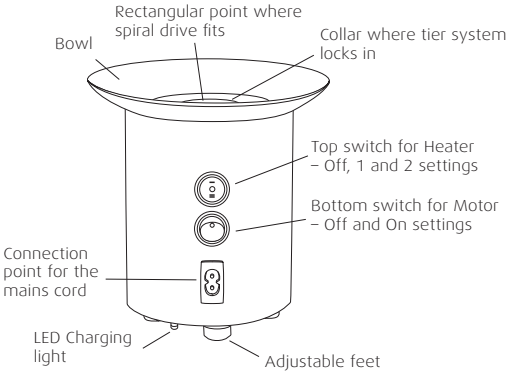
No wires- Ideal for table top use

Introducing your Fountain

Thank you for choosing a Table Fountain from Giles & Posner. This short Guide is here to help you and your guests enjoy a great new eating and entertaining experience, to inspire you with delicious dipping ideas and to show you how easy it is to care for your Fountain.

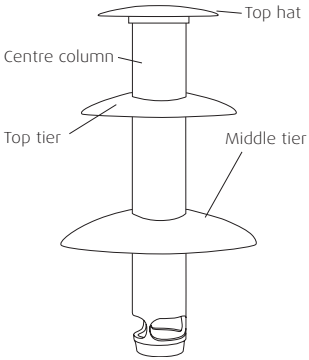
To start, here's what you'll find in the box and how they fit together.

Base unit containing heater, motor & battery


Rectangular point where spiral drive fits
Bowl
Collar where tier system locks in
Top switch for Heater – Off, 1 and 2 settings
Bottom switch for Motor – Off and On settings
Connection point for the mains cord
LED Charging light
Adjustable feet

Spiral drive

Tier system (in 4 parts)



First things first: Assembling your Fountain

Your Fountain is easy to assemble.

After unpacking for the first time, wipe out the bowl with a damp paper towel or cloth. Rinse the tier system and spiral drive in warm water and dry.

Fit the spiral drive to the rectangular point in the centre of the bowl. Make sure it's firmly locked in position.

Assemble the tier system by taking the central column and slipping first the middle tier and then the top tier over it. Complete by fitting in the top hat. Then slip the complete tier system over the spiral drive. Lock it in position on the collar in the centre of the bowl.

Getting started

Place the Fountain on a flat and stable surface within reach of a mains supply or extension lead. The Fountain must be completely level to work properly so adjust the small feet on the base as you need to. Plug the Fountain in. Set the top Heater switch to setting 1 – Medium – or to setting 2, High. Let it warm up for between 3-5 minutes. The switch only operates with the power cord plugged in. You might choose the High setting if you're eating in a cool environment.

CHARGING YOUR FOUNTAIN FOR CORDLESS USE: The cordless battery pack has a life of 1.5 hours when fully charged. To charge ensure the power cord is plugged in and the machine switched off - a full charge takes 3.5 hours. The LED light under the fountain will be lit red during the charging period. When the LED light changes to green the fountain is fully charged. While charging, the fountain will not run. On running the fountain in cordless power supply, the Led will remain off. The fountain will not charge whilst running on mains power.

MAINS USE: The power cord plugged in and the fountain switched on means the fountain is operated by the power cord. The led under the fountain shows green. While running the fountain, the battery pack will not be charged for cordless running.

INFORMATION ABOUT CHARGING:
If the fountain is stopped for a period of 10 minutes or more with a fully charged battery, it should be unplugged from the mains to prevent overcharging.

MAINS POWER	MOTOR	LED	MOTOR STATUS	BATTERY STATUS
ON	ON	GREEN	MAINS DRIVING	NO CHARGE
ON	OFF	RED	STOP	CHARGING
ON	OFF	GREEN	STOP	TRICKLE CHARGE
OFF	ON	OFF	BATTERY DRIVING	DISCHARGING
OFF	OFF	OFF	OFF	NO CHARGE

PREPARING THE CHOCOLATE

Now it's time to get the chocolate ready. It needs to be melted before you place it in the warmed Fountain bowl. The quickest and simplest way to do this is in a microwave but you can also melt your chocolate on the hob. For the best cascading effects, you need at least 600g and up to 1000g of chocolate to start. This is a generous serving for up to 6 people.

MICROWAVE: If you're using Giles & Posner Luxury Fondue Chocolate in 900g microwaveable pouches or 10kg catering packs, simply follow the instructions on the pack.
If you're using another brand of chocolate, break it into pieces and place it in a bowl in the microwave. Heat it for 1 minute on Medium power (800W oven) and then stir. Return it to the microwave for a further minute and then check again. The chocolate must be completely melted and of a thin consistency that flows easily off a spoon. You will also need to add some vegetable oil to your chosen chocolate to improve its flowing quality. See page 4 for details.

HOB: Use the bain-marie method. Place the chocolate in a heat-resistant bowl. Stand the bowl in a large saucepan of hot water on the hob over a low heat. Stir the chocolate constantly until it's completely melted, taking care not to let it stick or burn. Again, you'll need to add some vegetable oil. Quantities are detailed on page 4. It's important not to add water or any water-based liquids to your chocolate as this will make it harden and stop the flow.

Adding the chocolate to your fountain

When ready to serve, turn the Motor switch – the bottom switch – to its On position. Have the dipping foods arranged around the base.

If you've had the Heater switch on setting 2 – High – it's advisable to change it to setting 1 during eating, or switch off when not using a power cord.

Pour your melted chocolate into the centre of the Fountain bowl at the bottom of the tier system. The spiral drive inside will draw the chocolate up to the top – and then the enticing cascade will start to flow over the tiers with its irresistible warm chocolate aroma.

And everyone will want to start dipping!

Some dipping ideas to inspire you

Chocolate is sure to be a big favourite with your guests as a dipping sauce – but with the addition of both savoury sauces and other sweet sauces, you can also make the Fountain a feature of your main course, dessert and buffet menus. Here are some ideas to get you thinking.

DIPPING IDEAS FOR CHOCOLATE

Try:

- Marshmallows and pieces of Turkish delight, fudge and honeycomb
- Whole fruits – such as strawberries and cherries
- Sliced fruits – such as mango, kiwi fruit and orange segments
- Biscuits – such as amaretti or a similar firm biscuit
- Profiteroles

DIPPING IDEAS FOR OTHER SAUCES

For another sweet idea, try filling the Fountain with a fruit coulis that you've warmed gently in the microwave or on the hob. Then offer a menu of the dips listed above.

For a completely different Fountain eating experience, take a cheese, barbecue or sweet chilli sauce of a thin consistency that you've warmed up.

Then offer your guests:

- Cooked cubes of pork, beef, chicken, firm fish or prawn
- The same foods in a light batter, Chinese or tempura-style
- Cooked cubes of vegetables
- A variety of breads – plain or flavoured

Using different chocolates in your Fountain

Virtually any quality chocolate will work well but for perfect results first time and every time, you're recommended to use a specially blended fondue chocolate, such as the ones created by Giles & Posner. You'll find more about these plus details of how to order on page 8 or at the Giles & Posner Website at: www.gilesandposner.com

To get the best cascading effects, the secret is a chocolate with a high percentage of cocoa solids. Dark chocolate usually has a higher percentage than milk. Other cheaper chocolates can work with the addition of vegetable oil but the oil can obviously affect the taste and the texture.

Use this table to help you prepare your chosen chocolate brand.

Manufacturer/brand	Amount to use	Vegetable oil to add	Preparation
Giles & Posner Luxury Dark Fondue Chocolate 58% cocoa solids	600g-1000g	None	Place the pouch in the microwave for 1 minute. Take it out and massage it to help the melting process. Return to the microwave for 1 minute more.
Giles & Posner Luxury Milk Fondue Chocolate 45% cocoa solids	600g-1000g	None	Place the pouch in the microwave for 1 minute. Take it out and massage it to help the melting process. Return to the microwave for 1 minute more.
Green & Black's Organic Bittersweet Dark Chocolate 70% cocoa solids	600g	1.5 fl ozs	Mix 400g with 1.25 fluid ozs of oil and microwave for 1 minute. Stir. If necessary, microwave for 30 seconds more. Repeat with the remaining chocolate and oil.
Lindt Excellence Dark Extra Fine Chocolate 70% cocoa solids	600g	3 fl ozs	Mix 400g with 1.5 fluid ozs of oil and microwave for 1 minute. Stir. If necessary, 30 seconds more. Repeat with the remaining chocolate and oil.
Tesco Value Chocolate 50% cocoa solids	600g	5.25 fl ozs	Mix 400g with 2.6 fluid ozs of oil and microwave for 1 minute. Stir. If necessary, microwave for 30 seconds more. Repeat with the remaining chocolate and oil.
Supercook Belgian Milk Chocolate 30% cocoa solids	600g	3.75 fl ozs	Mix 400g with 2 fluid ozs of oil and microwave for 1 minute. Stir. If necessary, microwave for 30 seconds more. Repeat with the remaining chocolate and oil.
Cadbury's Dairy Milk 20% cocoa solids	600g	3.75 fl ozs	Mix 400g with 2 fluid ozs of oil and microwave for 1 minute. Stir. If necessary, microwave for 30 seconds more. Repeat with the remaining chocolate and oil.
Galaxy Milk Chocolate 14% cocoa solids	600g	4.5 fl ozs	Mix 400g with 2.25 fluid ozs of oil and microwave for 1 minute. Stir. If necessary, microwave for 30 seconds more. Repeat with the remaining chocolate and oil.

Important – please note!

- Timings are based on heating the chocolate on a Medium setting in a 800W microwave oven. If your oven has a different wattage, please check with the manufacturer's instructions.
- Chocolate burns easily so keep an eye on it and don't heat it for more than 1 minute at a time.
- If you're melting your chocolate on a hob, follow the general instructions on page 2 and add oil as indicated above.

How to clean and care for your Fountain

Your Fountain is designed to be easy to use and easy to clean and care for too. Always switch off your Fountain and unplug it before cleaning.

Start by pouring away any remaining liquid chocolate from the bowl. It's important to put it into a plastic bag or another disposable container and then place in a bin. Never pour the chocolate into a drain or the toilet. It could cause blockages as it hardens.

Let the Fountain cool down. Wipe off any remaining chocolate in the bowl and on the sides of the base unit with a damp paper towel or soft cleaning cloth and buff dry. Don't use abrasive sponges or scourers as these will damage the stainless steel surface.

The base unit of your Fountain contains the electrical components and so it must obviously never be placed in water or in a dishwasher.

The spiral and the tier system can be safely washed by hand in warm, soapy water. Then rinse and dry with a paper towel or soft cloth.

Troubleshooting

Your Giles & Posner Table Fountain is designed for high reliability and trouble-free use. On the rare occasions when you experience a problem, try these simple solutions:

Problem	**Possible cause – and solution**
Chocolate is dripping, not flowing	Chocolate is too thick. Add a small amount of vegetable oil. Or The Fountain is not level. Check the surface it's standing on. Adjust the base unit's feet as required. Or Make sure there's at least 600g of melted chocolate in the bowl.
Chocolate is flowing unevenly	The base is not level. Check the surface it's standing on and adjust the feet on the base unit as necessary. The chocolate should also be evenly distributed in the bowl.
Chocolate flow is intermittent or interrupted	Food may be blocking the chocolate flow at the base of the tier system. Remove any pieces found.
Chocolate flow is slow, not reaching the bottom tier	Air may be caught in the spiral drive or tier system. Turn off the Fountain for a few minutes then restart.
Chocolate is too thick to flow	The room temperature may be too low or the Fountain may be in a draught from an open door or window. Thin the chocolate with a little vegetable oil.
Battery pack seems fully charged but doesn't work	The Internal PCB needs resetting due to switching on and off too often. Remove the battery pack and cool it down. Run the Fountain with the mains power cord for a few minutes. Replace battery pack, once cooled off. Turn off the Fountain for a few minutes then restart. The battery pack should now work correctly.

Using your Fountain safely – important

When using your Table Fountain, always follow these common-sense safety rules:

- Read this User Guide first and advise your guests accordingly.
- The Fountain must always be level to work properly.
- Keep your fingers and other objects away from the Fountain bowl while it's operating. Check regularly to see if any food has fallen into the bowl as it could cause a blockage.
- Don't use force when dipping food into the bowl.
- Don't leave the Fountain unattended while it's running.
- Don't touch or move the spiral drive while it's working.
- Don't let children use the Fountain without adult supervision.
- Don't move the Fountain while the motor is running.
- Keep the Fountain and its cord away from hot surfaces.
- The Fountain isn't recommended for outdoor use.
- Don't use the Fountain for any other purpose than those described in this Guide.
- Don't try to assemble or take apart the tier system or spiral drive when the motor is running. Switch it off and unplug the Fountain first.
- Don't place the base unit or cord in water or any other liquid or in a dishwasher.
- Always switch off and unplug the Fountain before cleaning.
- To reduce the risks of tripping accidents, your Fountain is fitted with a short cord. An extension lead can obviously be used but its marked electrical rating should be at least as great as the electrical rating of the Fountain. This is 300 Watts/220 Volts/50 HZ/1A or 300 Watts/110 Volts/50HZ/1A
- Don't use if the cord or plug is damaged. If it's within warranty return it to the organisation you bought it from, following the instructions on page 10.

From the world's leading chocolate fountain experts, a selection of luxury fondue chocolate

Giles & Posner was founded by two chefs who refined the Chocolate Fountain concept and are now recognised as the world's leading manufacturers and innovators in this field.

To complement our growing range of Fountains for home and professional use, we've created a selection of fine fondue chocolate, specially blended for great taste and great cascading effects – first time and every time.

Our Luxury Fondue Chocolate is available in Milk and Dark and comes in handy 900g pouches that you can simply pop into the microwave, heat and pour. They are sold in packs of two and packs of 12.

For caterers we also offer a range of our fondue chocolate with added cocoa butter in Milk, Dark and White, available in 10kg packs.

Our microwave-able pouches for home use can be ordered by using the form on the warranty registration form on the flap at the back of this Guide.

All our products can also be ordered by phone on 01727 826262 at any time between 9.00am and 5.00pm, Monday to Friday, or at our Website: www.gilesandposner.com

FOOD SERVICE ACCESSORIES

To find out more about the elegant range of special dishes and cutlery we've created to complement our Professional Table Fountain, please visit our Website: www.gilesandposner.com

NEED A LARGER CATERING-STYLE FOUNTAIN FOR A SPECIAL EVENT?

If you need something larger, Giles & Posner offers a growing portfolio of stylish, well-designed and easy-to-assemble Chocolate Fountains at price points to suit all business budgets and capable of serving between 40 and 1500 guests.

Ideal for Restaurants, Weddings, Christenings, coffee shops, or any other special event – for further details on renting or buying call 01727 826 262 or visit www.gilesandposner.com.

Your 12-month warranty.
Keep this safe with your receipt.

Your Fountain is designed for reliability and trouble-free use. It's guaranteed for 12 months from the date of purchase against mechanical and electrical defects as long as you've used it following the instructions in this Guide using a suitable electricity supply and you haven't dismantled, interfered with it or damaged it.

Take a few moments to fill in your Fountain's details here so you have a reference of your warranty's start date. Then attach your receipt to this page and keep it somewhere safe in case you need to refer to it in the future. It's a good idea to get your retailer or wholesaler to stamp the panel on the back cover of this Guide too.

If you bought your Fountain by mail order, please keep any documents you got when it was delivered.

Then, to register your warranty with us, please complete the form on the right, cut it off and send it to us at: Table Fountain Warranty Registration, Giles & Posner Limited, 1 Victor House, Barnet Road, London Colney, Hertfordshire AL2 1BQ.

This warranty in no way affects your rights under statutory law.

Giles & Posner Professional Table Fountain

Purchased from:.....

Date of purchase: .....

What to do if your Fountain develops a problem during the warranty period

If you bought it from a retailer or wholesaler:

Please return it to your supplier with your receipt. We'll be pleased to repair it for you or – if this isn't feasible – provide you with a replacement.

If you bought it online direct from Giles & Posner:

Go to our Website at www.gilesandposner.com and follow the instructions given there for Product Returns.

If you bought it by mail order or online from another company:

Please contact the mail order company or go to the site you bought it from for instructions on how to return your Fountain for repair or a replacement.

Unwanted purchase? Here's how to return it:

If you bought it online direct from Giles & Posner:

As long as your Fountain is as new, completely unused and in its original packaging, we're happy to give you a refund if you buy a Fountain and then have second thoughts. You can return it to us with its documentation within 14 days of purchase. Go to our Website at www.gilesandposner.com and follow the instructions there for Product Returns.

If you bought it from another organisation:

Contact them to check their Returns policy and follow their instructions.

Register your Fountain with us

To let us know about your purchase so we can mark the start of your 12-month warranty, please complete this form in capital letters and send it to us. Our address is ready printed on the back of this form.

Mr ☐ Mrs ☐ Miss ☐ Ms ☐ First Name _____ Surname _____

Job Title (as appropriate) _____ Business Name _____

Address _____

_____

Post Code _____

Phone _____ Mobile _____

E-mail _____

Your Professional Table Fountain

When did you purchase your Fountain? Day ___ Month ___ Year ___

Was it a present? Yes ☐ No ☐

Did you buy it for yourself? Yes ☐ No ☐ Did you acquire it another way? Yes ☐ No ☐

Is it for domestic use? Yes ☐ No ☐ Or business use? Yes ☐ No ☐

Where did you first hear about our Table ? Exhibition ☐ Website ☐

Demonstration ☐ Trade catalogue ☐ Recommendation from friend/professional contact ☐

Order some Giles & Posner Fondue Chocolate too

To place your order for our luxury specially blended chocolate in microwaveable pouches, please complete this form. You can also order by phone on 0871 376 9903 or at our Website: www.gilesandposner.com
Larger, catering packs of our chocolate are also available through this site.

	Quantity	Price
Giles & Posner Luxury Dark Fondue Chocolate Pack. Contains two 900g microwaveable pouches. Cost £17.90	☐	
Giles & Posner Luxury Milk Fondue Chocolate Pack. Contains two 900g microwaveable pouches. Cost £17.90	☐	
Giles & Posner Luxury Dark and Milk Fondue Chocolate Pack. Contains two 900g microwaveable pouches, one Dark and one Milk Chocolate. Cost £17.90	☐	
Sub total		
Postage & packing		£3.95
Total		

Payment details

☐ Please charge my: Visa ☐ Mastercard ☐ Switch/Delta ☐ Amex ☐ Switch/Delta issue no. ☐

My card number is: _____

Valid from ___ Expires ___ Cardholder name _____

Cardholder signature _____ Date _____

☐ I enclose a cheque made payable to Giles & Posner Limited for £ _____

Please allow 7 working days for delivery.

Your Professional Table Fountain is brought to you by Giles & Posner. If you don't want us to send you any extra information on special promotions or new products as they launch, please tick here. ☐

To find out more about the Giles & Posner™ range of Fountains for home and professional use and our growing selection of specially blended fondue chocolate products, please visit our Website at www.gilesandposner.com

OUR RANGE OF TABLE FOUNTAINS

Party
Table Fountain

Cascade
Table Fountain

Classic Cordless
Table Fountain

Premier
Table Fountain

Professional
Table Fountain

OUR RANGE OF COMMERCIAL FOUNTAINS

CF1500
Commercial Fountain

CF2000 Combination Medium Setup
Commercial Fountain

CF2000 Combination Large Setup
Commercial Fountain

CF5000 Combination Large Setup
Commercial Fountain

Dealer stamp

Giles & Posner Limited
1 Victor House Barnet Road London Colney Hertfordshire AL2 1BQ

Giles & Posner Fondue Orders: please call 01727 826262
www.gilesandposner.com
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